

VODKA

ELYX Single Estate	875
Aspen	650
Belvedere (and Organics)	875
Belvedere 10	1010
Belvedere Magnum	1575
Belvedere 10 Magnum	3700
CÎROC (and Flavors)	845
Grey Goose (and Essences)	875
Grey Goose Magnum	1595
Ketel One (and Botanicals)	845
New Amsterdam	500
Tito's Handmade	875
Tito's Handmade Magnum	1595

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Bombay Sapphire	775
The Botanist	775
Hendrick's	775
New Amsterdam	500
Tanqueray	775

COGNAC

D'Ussé VSOP (XO)	500 (1595)
Hennessy VS (VSOP)	945 (1045)
Rémy Martin 1738 (VSOP)	945 (1045)
Rémy Martin Midnight XO	1595
Rémy Martin 'LOUIS XIII' "Think A Century Ahead"	11400

RUM

Bacardi Superior	500
Bacardi Tropical	775
Captain Morgan Spiced	775
Cruzan	775
Malibu	775
Mount Gay 'Eclipse'	775
SelvaRey White	775
Sonrisa Platino	775

WHISK(E)Y & SCOTCH

Bushmills 10 yr Single Malt	800
Crown Royal	800
Glenlivet 12 yr	500
Jack Daniel's	800
Jack Daniel's Tennessee Fire	800
Jameson	800
Johnnie Walker Black Label	800
Johnnie Walker Blue Label	1995
Maker's Mark	800
Old Forester	500

TEQUILA & MEZCAL

Avión 44 Reserva Extra Añejo	1695
Clase Azul Ultra	7800
Cuervo Reserva de la Familia Extra Añejo	1595
Herradura Ultra	1200
Maestro Dobel 50 Cristalino	1595

Cincoro Añejo	1595
Código 1530 Añejo	1595
Cuervo 1800 Añejo Cristalino	945
Don Julio 1942	1695
Don Julio 1942 (Magnum)	3700
Don Julio 70 Añejo Cristalino	1125
Eight Reserve by 818	1295
Komos Añejo Cristalino	1295
Patrón Cristalino Añejo	1125

818 Reposado	900
Casamigos Cristalino	1125
Casamigos Reposado	975
Cincoro Reposado	1125
Casa Azul Reposado	1050
Clase Azul Reposado	1995
Clase Azul Reposado Magnum	3950
Código 1530 Reposado	1125
Don Julio Reposado	975
Don Julio Rosado	1295
Flecha Azul Reposado	875
Herradura Reposado	845
Maestro Dobel Diamante	900
Patrón El Alto	1595
Patrón Reposado	900
Volcán X.A	1595

818 Blanco	825
Casamigos Blanco	875
Cincoro Blanco	950
Código 1530 Blanco	500
Código 1530 Rosa Blanco	1125
Don Julio Blanco	875
Flecha Azul Blanco	845
Lobos 1707 Joven	845
Patrón El Cielo	1295
Patrón Silver	875

Dos Hombres Joven Mezcal	900
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BEER

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Bud Light	
Budweiser	
Dos Equis Lager	
Heineken	
Heineken 0.0	
Heineken Silver	
Michelob ULTRA	
Michelob ULTRA Zero	
Stella Artois	

SELTZER

(Flavors Available) 16 | 85 | 325

Happy Dad Fruit Punch	
Happy Dad Iced Peach Tea	
High Noon Watermelon	
NÜTRL Pineapple	
NÜTRL Watermelon	
White Claw Hard Seltzer Black Cherry	

READY-TO-DRINK COCKTAILS

Casa Azul Tequila Soda Lime Margarita	12oz	16
Lucky One Vodka Lemonade	12oz	16
OLÉ Cocktail Co. (flavors available)	12oz	16
Spark Plug Espresso Martini	200ml	24
Skimmers Half & Half Vodka Iced Tea	12oz	16
Sun Cruiser Peach Tea	12oz	16
Sun Cruiser Classic Iced Tea + Vodka	12oz	16
Surfside Iced Tea + Strawberry Lemonade	12oz	16
Surfside Green Tea + Vodka	12oz	16

WINE

Château Sainte Marguerite Fantastique Rosé	700
Cloudy Bay Sauvignon Blanc	600
Notorious Pink Rosé	425
Opus One	1400
Rock Angel Rosé	700
Whispering Angel	600

WINE by the glass

Whispering Angel Rosé	21
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NON-ALCOHOLIC (6 pack)

evian Natural Spring Water (330ml)	78
evian Natural Spring Water (500ml)	90
Red Bull Energy Drink (plus Sugarfree & Editions)	78
Coconut Water	78
Q Premium Mixers	78
(Tonic Water, Club Soda, Ginger Ale, Ginger Beer, Sparkling Grapefruit)	
Premium Mixers	25

CHAMPAGNE & SPARKLING

'Ace Of Spades', Armand de Brignac	2095
Dom Pérignon	1195
G.H. Mumm Cordon Rouge	500
Louis Roederer Cristal	2050
Moët & Chandon Ice Impérial	825
Perrier-Jouët Belle Époque	1045
Perrier-Jouët Belle Époque Blanc de Blancs	1395
Veuve Clicquot 'Yellow Label'	825

ROSÉ

'Ace Of Spades', Armand de Brignac	2940
Dom Pérignon	2700
Louis Roederer Cristal	2900
Moët & Chandon Ice Impérial	945
Moët & Chandon Nectar Impérial	875
Perrier-Jouët Belle Époque	1395
Veuve Clicquot	1000

MAGNUM - 1.5L

'Ace Of Spades', Armand de Brignac	4450
'Ace Of Spades', Armand de Brignac Rosé	7050
Dom Pérignon	2700
Dom Pérignon Rosé	4700
Moët & Chandon Ice Impérial Rosé	1550
Moët & Chandon Nectar Impérial Rosé	1550
Perrier-Jouët Belle Époque Brut	2500
Perrier-Jouët Belle Époque Rosé	3700
Veuve Clicquot 'Yellow Label'	2100
Veuve Clicquot Rosé	2395

JEROBOAM - 3L

'Ace Of Spades', Armand de Brignac	15400
'Ace Of Spades', Armand de Brignac Rosé	25500
Dom Pérignon	10295
Dom Pérignon Rosé	20400
Perrier-Jouët Belle Époque	8300
Veuve Clicquot 'Yellow Label'	3800
Veuve Clicquot Rosé	5300

METHUSELAH - 6L

'Ace Of Spades', Armand de Brignac	35500
'Ace Of Spades', Armand de Brignac Rosé	55500
Dom Pérignon	37500
Dom Pérignon Rosé	57500
Moët & Chandon Nectar Impérial Rosé	10900
Veuve Clicquot 'Yellow Label'	8300

NEBUCHADNEZZAR - 15L

Veuve Clicquot 'Yellow Label'	20000
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ELEVATION OF THE SENSES

DOUBLES 55 | PITCHERS 120 | LARGE PITCHERS 170

FROZEN DELIGHTS

MARGARITA DEL SOL

Código 1530 Blanco Tequila, Grand Marnier,
Lime, Frozen Coconut

STRAWBERRY LEMONADE

Aspen Vodka, Cointreau, Lemon,
Frozen Strawberry

DAIQUIRI DELIGHT

Bacardí Tropical Rum, Coconut Rum
Citrus, Frozen Strawberry **OR** Frozen Mango

MIAMI VICE

Mount Gay 'Eclipse' Rum,
Combiér Noix de Coco,
Strawberry, Frozen Piña Colada

LYCHEE MARTINI

Ketel One Vodka, Combiér Litchi,
Frozen Lemonade

CLASSIC LEMONADE

ELYX Single Estate Vodka, Frozen Lemonade,

SPECIALTY COCKTAILS

WATERMELON MARGARITA

Herradura Blanco Tequila, Combiér Watermelon,
Lime, Club Soda, Tajín®

AURA FARMING

Flecha Azul Blanco Tequila,
Combiér Passionfruit

ROSÉ SZN SANGRIA

Whispering Angel Rosé, Belvedere Vodka,
Lemon, Dragon Fruit, Soda,
Raspberry Boba POPS

BEACH DON'T KILL MY VIBE

Casamigos Reposado Tequila,
Combiér Pineapple, Coconut,
Lime, Q Mixers Premium Club Soda

BLOOD ORANGE PALOMA

818 Reposado Tequila **or** Dos Hombres Joven,
Blood Orange, Q Mixers Sparkling Grapefruit

TRANSFUSION

Tito's Handmade Vodka, Concord Grape,
Lime, Q Mixers Premium Ginger Ale

SPRITZ FACE

1800 Cristalino Añejo Tequila, Aperol,
Combiér Mango, Citrus,
Q Mixers Sparkling Grapefruit, Prosecco

MAKING WAVES

ALEX'S GOLDEN GLOW 1545

1 750ml Bottle of Dom Pérignon Brut,
Belvedere 10 Vodka, Orange, Lemon, Peach

Food Served 11:00am - 6:00pm
GF - Gluten Free V - Vegetarian VG - Vegan

RAW BAR

OYSTERS ON THE HALF SHELL *

ponzu mignonette
8 each

ADD CAVIAR +7 each *

SASHIMI / NIGIRI

COOKED SHRIMP 10
SALMON * 10
TUNA * 11
YELLOWTAIL * 11
TORO * 18
KING CRAB 22

SPECIALTY ROLLS

VEGETABLE ^V

eight treasure vegetables, soy paper
24

CRUNCHY SPICY YELLOWTAIL *

crushed shallots
26

SPICY TUNA *

soy paper, avocado, tempura flakes
27

SALMON *

salmon tartare, tomato ponzu
29

ROCK SHRIMP TEMPURA

wasabi honey sauce
31

SPICY KING CRAB ^{GF}

ponzu soy butter
41

DIM SUM PLATTER

3 pieces of each:
potstickers, vegetable dumplings,
har gau, caviar dumplings *
75

SPECIALTY ROLLS PLATTER *

Four (4) Rolls, Mix & Match:
salmon, yellowtail, rock shrimp, spicy tuna
95

OMAKASE PLATTERS *

served with traditional accompaniments
chef's selection
169 | 189 | 259

PLEASE ALERT YOUR SERVER OF ANY FOOD-RELATED ALLERGIES

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

SALADS

add **CHICKEN** +10
add **VEGAN CHICKEN** +11
add **SHRIMP** +12
add **SALMON *** +15

CAESAR ^V

baby gem, romaine, creamy miso dressing,
crispy wontons, parmesan
22

ASIAN CHOPPED ^{GF V}

napa cabbage, crispy rice noodles, carrot,
cucumber, orange, soy ginger dressing
22

SESAME-CRUSTED AHI TUNA *

shaved green papaya, mango, baby greens,
toasted sesame, ginger-lime ponzu
26

SANDWICHES & WRAPS

FRESH THAI SPRING ROLLS

shrimp, herbs, rice vermicelli, cucumber, carrot,
butter lettuce, tamarind peanut dipping sauce
27

CHICKEN KATSU CLUB

avocado, bacon, tonkatsu sauce, chips
29

MAKE IT A WRAP +3

KOREAN FRIED CHICKEN SLIDERS

gochugaru seasoning,
chili sesame glaze, spiced fries
29

BEACH DOUBLE CHEESEBURGER *

gem lettuce, tomato, American cheese,
Thai mayo, spiced fries
33

CALIFORNIA BURRITO

kalbi steak, french fries, avocado, pico de gallo, cheese
36

LOBSTER ROLL *

garlic yuzu kosho aioli, kimchi, fresh herbs
37

SIDES

HOUSE CHIPS ^V

jalapeño ranch
16

SPICED FRIES ^V

wasabi, togarashi
17

WOK-CHARRED EDAMAME ^V

crispy chili, garlic
18

SWEET POTATO WAFFLE FRIES ^V

curry aioli, mango ketchup
21

PLATES TO SHARE

FRIED SHISHITO PEPPERS ^V

yuzu ponzu, miso mustard
18

STEAMED CHICKEN GYOZA

chili garlic sauce
26

VEGAN CHICKEN LETTUCE WRAPS ^{VG}

black pepper chili sauce
27

BBQ CHICKEN SATAY

papaya salad, cilantro,
peanut sauce
28

SPICY TUNA TARTARE ON CRISPY RICE *

spicy mayonnaise, kabayaki sauce
28

KARAAGE CHICKEN FINGERS

smoked tartar sauce
28

CRISPY ROCK SHRIMP TACOS *

jalapeño aioli, cabbage,
pickled red onion
30

CHILEAN SEA BASS TACOS ^{GF *}

cabbage, mango salsa,
togarashi lime crema, radish
31

SKIRT STEAK BULGOGI TACOS

guacamole, cotija cheese,
kimchi, spicy mayo
31

WAGYU BEEF YAKITORI *

robata dare, sea salt
33

THAI BBQ CHICKEN QUESADILLA

corn, cilantro, red jalapeño,
togarashi lime crema, Thai bbq sauce
35

KUNG PAO CHICKEN WINGS

peanuts, sesame seeds, jalapeño ranch
37

FRESH SEASONAL FRUIT ^{GF VG}

assorted berries, watermelon, honeydew,
cantaloupe, pineapple
37

SALT & PEPPER SHRIMP *

tempura, garlic, 5 spice,
bell pepper, cilantro lime dip
37

SHAREABLE SWEET

GIANT FORTUNE COOKIE

white chocolate and dark chocolate mousse
27

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